



Product Specification
Organic blanched Almonds, valencia (TI0031)

Product description:

Product name	Organic blanched Almonds, valencia
Botanical name	Prunus dulcis
Variety	Valencia
Country of origin	Spain
Country of processing	Spain
Process description	Almonds are shelled, selected, blanched, dried and packed

Mix Composition:

Product	Art. number	% (w/w)	Origin (s)

Ingredient declaration:

Almonds

Ingredients composition:

Ingredient	Function	% (w/w)	Origin (s)
Almonds	Ingredient	100	Spain

Organoleptic parameters:

Consistency / Texture	Firm
Colour	Typical for blanched almonds
Flavour / Odour	Typical for blanched almonds, not bitter and no off taste

Physical parameters:

Count :	Pieces / 454 g / 28,3 g / 100 g	-
Size	L x w x H	12 - 14 mm
Mesh size (sieving)	Particles > 10,0 mm	N/A % (w/w)
	Particles > 5,0 mm	N/A % (w/w)
	Particles < 5,0 mm	N/A % (w/w)
Foreign materials (not product related)	Glass, stones, metals, sharps ≥ 2,0 mm	Target absent
	Glass, stones, metals, sharps ≥ 7,0 mm	Absent
	Other foreign materials < 7,0 mm	≤ 0,1 % (w/w)
	Other foreign materials ≥ 7,0 mm	Absent
Impurities (product related)	Plant (rest) material (shells, stick etc.)	≤ 0,1 % (w/w)
	Cap stems (> 3,0 mm)	N/A
	4,0 mm < stalks < 10,0 mm	N/A Pieces / 100 g

	Stalks > 10,0 mm	N/A	Pieces /
	Others	N/A	% (w/w)
Specific quality requirements	Broken	≤ 6	% (w/w)
	Rotten, mouldy	≤ 1	% (w/w)
	Half peeled	≤ 0,5	% (w/w)
	Mixing with other varieties	≤ 8	% (w/w)
	Bitter almonds	≤ 1	% (w/w)
Alive infestation		nil	

No information available = - / Not applicable = N/A

Chemical parameters:

Moisture	≤ 6	%	
Preservative : SO ₂	N/A	ppm (mg/kg)	NEN-EN 1988-1
Preservative: Potassium Sorbate	N/A	ppm (mg/kg)	
Aflatoxin B1	≤ 8	ppb (µg/kg)	ISO 16050
Aflatoxin B1, B2, G1, G2	≤ 10	ppb (µg/kg)	ISO 16050
Ochratoxin A	N/A	ppb (µg/kg)	
Peroxide number	≤ 10	meq / kg fat	
Patulin	N/A	ppb (µg/kg)	
Aw value	-		
pH value	-		ISO 2917
Sugar content	-	°Brix	
Free Fatty Acids	-	%	
Heavy metals			According to EU legislation

Microbiological parameters:

Total plate count	≤ 100.000	cfu/g	ISO 4833
Yeast	≤ 10.000	cfu/g	ISO 21527-1 or 2
Mould	≤ 10.000	cfu/g	ISO 21527-1 or 2
Coliforms	-	cfu/g	ISO 4832
E. coli	Less than 10	cfu/g	ISO 16649-1 of 2
Salmonella spp.	Absent	25 gram	ISO 6579-1
Enterobacteriaceae	-	cfu/g	ISO 21528-2

No information available = - / Not applicable = N/A

Nutritional parameters:

per 100 gram based on: analysis (may vary with the season)

Energy	2508	kJ
	607	kcal
Fat	53,0	g
Saturated	5,1	g
Mono-unsaturated	-	g
Poly-unsaturated	-	g
Carbohydrate	3,9	g
Sugars	3,5	g
Polyols	-	g
Starch	-	g
Fibre	12,6	g
Protein	22,3	g
Salt	0,027	g

Ash	-	g
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Product claims:

GMO free*	Yes	
Radiated	No	(level (Bq): -
Organic	Yes	(in accordance with EU legislation)
Kosher	No	(depends per supplier)
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Halal	No	(depends per supplier)

* Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

* Product is manufactured without genetic modification directly or indirectly.

Storage conditions:

Optimum storage conditions	Temp : 5 - 15°C R.H : 55 - 65 %
Shelf life (after production)	Min. 12 months

Packaging:

Direct contact material	Type: bag Material: LDPE Weight:
Indirect contact material	Type: box Material: cardboard Weight:
Weight per colli (net.)	10 kg

Intended use:

Ready to eat

Allergen information

+ = present / yes
 - = not present / no
 ? = no information available

Manufacturer Allergens	Product contains: (as ingredient)	Cross-contamination possible:
Milk and products (cow), lactose	-	-
Egg	-	-
Soy	-	-
Gluten (wheat, rye, barley, oat, spelt, kamut)	-	-
Fish	-	-
Shellfish and crustaceans	-	-
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazilnut, pistachio)	+	-
Peanuts and products thereof	-	-
Sesame	-	-
Sulphite (E220 to E228) if >10 ppm	-	-
Celery	-	-
Lupine	-	-
Mustard	-	-
Molluscs	-	-

All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.			
Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO